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Oyster Culture in China.

VAN DIEMEN'S LAND, the largest island to the south of Australia, is rapidly becoming noted for the quality and extent of its tin supplies. Four years ago the value of its exports of tin and ore was \$35,000, while last year they amounted to nearly \$1,500,000. A tin mountain on the west coast produces about 25 per cent. of tin; but the existence of solid seams of the metal, traversing the mountains in veins several feet in depth and width, has been demonstrated. Some nuggets weighing several hundredweight each have been found, yielding nearly cent per cent. of pure metal.

Many cry because they suffer, and the reliable remedy for the relief of their sufferings is Dr. Bull's Baby Syrup. Only 25¢ per bottle.

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Cucumber Pickle.—Take small and perfect cucumbers, not over a finger in length; pack in a stone-jar or wooden pail in layers, strewing salt thickly between. Cover the top layer out of sight with salt and pour over cold water enough to cover all. Lay a plate or board on top with a stone to keep them down. Leave them for a week or month, stirring from the bottom every day. Be sure your brine is strong enough to bear an egg. When you are ready to pickle them throw away the brine and any of the cucumbers that have grown soft, lay the rest in cold fresh water for 24 hours. Change the water for fresh and leave another day. Have a kettle ready lined with vine leaves, put in the pickles in layers and scatter powdered alum among them. A bit of alum as large as a pigeon-egg is enough for a two gallon kettle full. Fill with cold water, cover thick with vine leaves, put a close lid over all and set over a slow fire for six hours, but do not let them boil. When the pickles are a fine green remove the leaves and throw the cucumbers into very cold water. Let them stand in this while you prepare the vinegar as follows—to 1 gallon, allow 1 cup sugar, 3 dozen whole black peppers, same of whole cloves, half as much allspice, 1 dozen blades of mace. Boil 5 minutes; put the cucumbers into a stone-jar and pour this spiced vinegar boiling hot over them. Cover closely; 2 days later, pour off this vinegar, scald it again and pour hot over them. Repeat this process 3 times with intervals of 2 days between. Cover close and keep in a cool dry place. They will be ready for eating in about 2 months.

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